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Vermont Vegetable and Berry News – Nov. 13, 2012
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REPORTS FROM THE FIELD

(Warren) Nothing left in the fields besides a few Brussels sprouts. I finally feel like I know my
field plan for next year and have cover cropped accordingly. N fixing crops are preceding most
cash crops next year. We will start harvesting salad greens out of high tunnels this week. I
swear that the winter greens are the easiest money we make. Compost is made, equipment
serviced. Time to start pondering equipment upgrades and finish next year’s marketing plan.

(Dummerston) Winding down our field work with the harvest of root crops for the winter CSA.
Nice weather makes for comfortable washing. Some of our nicest broccoli of the season looking
good in the field. Longer, milder growing season has us rethinking some planting schedules.
Trying to keep tunnels cool to deter aphids in the greens. Have had good luck with Aphidoletes
and a light bulb on at night. Ladybugs are available now, good for hot spots and they store in
the refrigerator for up to 4 weeks. Critters running rampant around storage crops. It’s like
something out of a Stephen King movie. Snapping traps keeping me up at night. Larger rodents
wearing them as a decorative collar. Seeded carrots in a tunnel early August and looks like we
finally got the timing right. Mixed good news for organic growers: biodegradable mulch now
allowed for organic production but probably not until 2014.;Chilean nitrate not yet banned but
probably will be in 2013.

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I’m growing cilantro in a reasonable quantity this year for the first time and seeing how it does.
I have grown winter cilantro for years in very small quantities and never paid detailed attention
to its yield over Nov-April, but now I will be keeping track of yields and seeing if it is worth
growing in winter.

(Elmore) We have 2,000 lb. of Jerusalem artichokes ready to dig, but the local stores will only
buy 10 lbs. at a time; any suggestions on how to store them to fill orders over the winter, or
how to market them in larger amounts? We are putting bark chips around a lot of our berry
plants hoping this will help them make it through, even if there is not much snow cover.
Planting out trials of our own black currants and seedling peaches. Always dreaming of finding
the tastiest, hardiest newcomer with wonderful qualities for growing in the north country.

(Burlington) Lovely end to the season. CSA members very happy with our summer season;
hoping winter share works out to their liking as well. It looks like our post-Irene decline in CSA

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Our new Local-Market-Coop members are still selling garlic, greens, kale, onions, potatoes,
squash and tomatoes. We beat the freeze and ripened all late tomatoes indoors, extending our
sales season by a month! This is the last week for beautiful #1 slicers; the second week of Nov!

(Barton) We just finished our fourth year of farming and first year of CSA; we couldn't be
happier with the response that we have received from our friends, neighboranel124 658.06]wfbe

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This series of storms has made me realize that in our extreme wind site we are going to need to
put a second layer on some single layer houses just so we can make the plastic more secure and
more importantly reduce smacking around in the slightest winds. Though it may cost us more,
in the long run it will give us the four year life out of the plastic and more importantly give us
better long term light quality. If you doubt this take a look at a single layered greenhouse plastic
after two years of being smacked around in the wind. You will see thousands of tiny cracks and
fissures that limit a significant amount of light from getting through.

(Middle Granville NY) Wrapping things up in the field for bulk harvesting; finished carrots and
beets weeks ago, now finishing Jerusalem artichokes and leeks. Brussels crop this year was not
good, lots of disease and rot. GH greens seem to be growing well, if not a little too fast. Sweet
potatoes are sprouting; it's been hard to get storage temps down cold enough with the warm
weather lately. Crew should pretty much be done except weekly harvesting for markets by this
weekend, then we move to equipment maintenance and planning for next year.

(Argyle NY) With temps dropping to low 20's we opted to cut all celery and large heads of
lettuce, pack and store in the